

Juicy Sour

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **3**
- SRM **3.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|--------|-----|
| Grain | Pilznieński | 2.5 kg (42.7%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (17.1%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 0.75 kg (12.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.75 kg (12.8%) | 85 % | 3 |
| Sugar | Maltodekstryna | 0.3 kg (5.1%) | 100 % | 0 |
| Sugar | Milk Sugar (Lactose) | 0.55 kg (9.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Styrian Wolf | 5 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|---------|--------|------------|
| Lactobacillus plantarum | Ale | Culture | 3 g | Serowar |
| Hazy Daze | Ale | Liquid | 250 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|-----------|-----------|
| Water Agent | Pożywka | 3 g | Boil | 10 min |
| Fining | Łuska ryżowa | 200 g | Mash | 0 min |
| Flavor | Pulpy morelowe | 1500 g | Secondary | 14 day(s) |
| Flavor | Pulpy tropikalna | 1500 g | Secondary | 14 day(s) |